



THE WESTIN
DENVER INTERNATIONAL
AIRPORT

2017 Holiday Guide

From intimate events to corporate functions, we provide the tools you need to plan the ideal holiday gathering.

WESTIN DENVER INTERNATIONAL AIRPORT
8300 Peña Boulevard
Denver, CO 80249
T 303.317.1800
westindenverairport.com



2017 Holiday Collection

UNDER 100 GUESTS

- Complimentary Dance Floor
- Complimentary High Top Cocktail Tables
- Complimentary Votive Candles
- Complimentary Holiday Tree

100+ GUESTS

- Complimentary Staging
- Complimentary Dance Floor
- Complimentary Microphone & Podium
- Complimentary High Top Cocktail Tables
- Complimentary Votive Candles
- Complimentary Holiday Tree
- Complimentary Holiday Centerpiece

200+ GUESTS

- Complimentary Staging
- Complimentary Dance Floor
- Complimentary Microphone & Podium
- Complimentary High Top Cocktail Tables
- Complimentary Votive Candles
- Complimentary Holiday Tree
- Complimentary Holiday Centerpiece
- Complimentary Door Prize

A service charge, currently 25% of the total food, beverage and room rental revenue (plus all applicable taxes), will be added to all food and beverage charges. Included as part of the service charge is 13.75% of total food and beverage revenue service charge that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee.



Passed Hors D'oeuvres

MEAT

BEEF WELLINGTON 65.00
Whole grain mustard

COLORADO LAMB LOLLIPOP 70.00
Fresh mint sauce

DUCK RILLETTE 65.00
Crostoni, fig jam

MINI ANGUS BEEF SLIDERS 60.00
Arugula, tomato, horseradish aioli

FISH

SEA SCALLOPS 70.00
Smoked bacon

SMOKED SALMON & CUCUMBER 60.00
Goats cheese, dill

MINIATURE CRAB CAKES 65.00
Roasted jalapeno remoulade

GRILLED GARLIC SHRIMP 65.00
Cilantro lime aioli

AHI TUNA WANTON 70.00
Sesame, wasabi aioli

VEGETABLE

VEGETABLE SPRING ROLL 60.00
Sweet chili sauce

MUSHROOM ARANCINI 60.00
Parmesan, roasted tomato coulis

VEGETABLE POT STICKER 60.00
Sweet ponzu sauce

BRUSCHETTA 60.00
Tomatoes, fresh mozzarella, basil, balsamic

SPINACH SPANAKOPITA 60.00
Feta, ricotta, basil yogurt

GRILLED CHEESE 60.00
Tomato soup

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Display & Carving

DISPLAYS

FRESH SEAFOOD 29.00

Jumbo shrimp, snow crab claws, oysters, cocktail sauce, mignonette sauce, lemon wedges

ARTISAN CHEESE 18.00

Imported & domestic & cheeses, rustic bread, crackers, fresh fruit & nuts and jams

BAKED BRIE IN PUFF PASTRY (SERVES 25)

125.00 EACH

Apricot jam or orange marmalade, almonds, fresh baked baguette

ANTIPASTO 19.00

Imported cheese, peppers, onions, marinated olives, sopresatta, mortadella, prosciutto, capicola, tapenade, seasoned focaccia breads

CARVING

SLOW ROASTED PRIME RIB (SERVES 30)

450.00 EACH

Creamy horseradish sauce, au jus, mustard, dinner rolls

ROASTED PORK LOIN (SERVES 30)

350.00 EACH

Apple sauce, mustard sauce, Hawaiian sweet rolls

BUTTER ROASTED TURKEY (SERVES 30)

375.00 EACH

Cranberry sauce, pan gravy

GRILLED BEEF TENDERLOIN (SERVES 30)

430.00 EACH

Creamy horseradish, au jus

***\$150 Chef Fee Per 100 Guests

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Plated Three Course Dinner

SOUR OR SALAD (SELECT ONE)

Caesar Salad, garlic croutons, parmesan, anchovy dressing

Pear & Arugula Salad, goats cheese, walnuts, honey vinaigrette

B.L.T. Wedge Salad, bacon, heirloom tomatoes, buttermilk ranch

Carrot & Coriander Soup, crème fraiche, pink peppercorn

Butternut Squash Soup, apple, toasted pepitas

ENHANCEMENTS

COLORADO WAGYU BEEF TARTARE 10.00

Quail egg, scallions, chili aioli, sesame oil, house-made potato chips

JUMBO LUMP CRAB CAKES 10.00

Roasted jalapeno rémoulade

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Plated Three Course Dinner

ENTRÉE

SEARED DUCK BREAST 69.00
Whipped potatoes, cherries, port reduction

GRILLED NEW YORK STEAK 86.00
Potato gratin, roasted parsnips, creamy peppercorn sauce

RICOTTA & ENGLISH PEA RAVIOLI 54.00
Sage butter sauce, parmesan

ROASTED PORK TENDERLOIN 62.00
Roasted red potatoes, brussel sprouts, tarragon mustard jus

WILD MUSHROOM RISOTTO 56.00
Parmesan, white wine sauce

SEARED SALMON, QUINOA 74.00
Broccolini, dill butter

SEARED COLORADO BASS 64.00
Winter squash, jasmine rice, coconut curry sauce

ROSEMARY ROASTED CHICKEN 60.00
Fingerling potatoes, root vegetables, wild mushroom sauce

ENHANCEMENTS

FILLET MIGNON & BUTTER POACHED LOBSTER HERB POLENTA 95.00
Green beans, demi-glace

COLORADO HALF RACK OF LAMB ROSEMARY ROASTED NEW POTATOES 90.00
Baby carrots, rosemary gravy

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Plated Three Course Dinner

DESSERT

Butterscotch Pecan Bread Pudding,
brandy sauce

Cranberry Cheesecake, cranberry compote

Chocolate Gataeu, whipped cream, berries

Spiced Vanilla Bean Crème Breulee,
chocolate hazelnut water

Rhubarb Crumble, crème anglaise

ENHANCEMENTS

MILK CHOCOLATE FONDUE

15.00 per person

With an assortment of cubed fresh fruit
& sweets

INTERNATIONAL HOT CHOCOLATE STATION 7.00 per person

Belgian milk and white chocolate, mini
marshmallows, Tahitian vanilla cream,
cinnamon, spiced whipped cream, dark
and white chocolate chips, crushed
peppermint candies

Add a selection of spiced liqueurs for
an additional 5.00 per person

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Celebrate Well Buffet

76 PER PERSON

SOUP - Select One

Carrot & Coriander, creme fraiche, pink peppercorn Butternut Squash Soup, apple, toasted pepitas Chicken & Smoked corn Chowder, corn succotash

SALAD - Select Two

Pear & Arugula, goats cheese, walnuts, honey vinaigrette (GF) (V)

Spinach, almonds, cranberries, brie, fig vinaigrette (GF) (V)

Caesar, garlic croutons, parmesan, anchovy dressing (V)

B.L.T bacon, tomatoes, buttermilk ranch dressing (GF)

Mixed Greens, tomato, gorgonzola, champagne vinaigrette (GF) (V)

ENTRÉE - Select Three

Grilled Chicken Breast, wild mushroom cream sauce

Colorado Bass, coconut curry sauce

Grilled Flank Steak, chimichurri

Wild Mushroom Risotto, white wine, parmesan

Red Wine Braised Short Ribs

Ground Mustard Rubbed Pork Loin, rosemary jus

Seared Salmon, citrus beurre blanc (GF)

Grilled Beef Tenderloin, pearl onions, red wine jus (DF)

ACCOMPANIMENTS - Select Two

Fresh Colorado Corn Succotash
Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Oven Roasted Baby Vegetables
Roasted Brussel Sprouts
Macaroni & Cheese

DESSERT - Select Three

Vanilla Bean Creme Brûlée
Chocolate Torte
Butterscotch-Pecan Bread Pudding
Tiramisu
Rhubarb Crumble
Lemon Icebox Pie

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Entertainment & Enhancements

LIVE MUSIC – Starts at 650.00

Set the mood with an array of different live musical acts, from solo pianist to a full party band

PHOTO BOOTH RENTAL – Starts at 450.00

Three hours unlimited shooting, designer backdrops, props, online gallery, printed copies, USB stick with every photo taken

ICE SCULPTURE – Starts at 450.00

Create a custom ice sculpture and include your company's name

MARTINI LUGE – Starts at 450.00

Chilled martinis shaken and served through your own custom ice luge

HOLIDAY CANDY BAR – 5.00 Per Person

Selection of themed candies, and cookies, bags

PASSED BUBBLES – 7.00 Per Person

Choice of Brut or Rose

GIVE AWAY BOX – 7.00 Per Person

Choice of homemade cupcake, cookies or truffles

HOT BEVERAGE STATION – 7.00 Per Person

Tazo hot tea, regular & decaf coffee
Sweeteners, cream, milk, honey, lemon

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Preferred Bar

LIQUOR: Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jim Beam Bourbon, Johnnie Walker Red Label, Sauza Gold Tequila, Seagram's Whiskey

BEER: Coors Light, Bud Light, Fat Tire Amber Ale, Blue Moon, Wheat Avery IPA, Angry Orchard

WINE: BV Century Cellars Cabernet Sauvignon & Chardonnay Banfi Centine Rose, J Roget Brut

HOURLY PRICING

1 Hour, 18 Per Person
2 Hour, 26 Per Person
3 hours, 33 Per Person
4 Hours, 38 Per Person

HOSTED PRICING

Liquor, 8
Wine, 8
Beer, 5

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Colorado Bar

LIQUOR: Spring 44 Vodka, Dancing Pine Gin, Stranahans Colorado Whiskey, Montanya Rum, Breckenridge Small Batch Bourbon, Arta Tequila

BEER: Coors Light, Avery IPA, New Belgian Fat Tire, Breckenridge Oatmeal Stout, Loose Leaf Session, Great Divide Denver Pale Ale, Blue Moon Wheat

WINE: Grand River Vineyards Viognier & Cabernet Franc

HOURLY PRICING
1 Hour, 18 Per Person
2 Hour, 26 Per Person
3 hours, 33 Per Person
4 Hours, 38 Per Person

HOSTED PRICING
Liquor, 10
Wine, 10
Beer, 6

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Platinum Bar

LIQUOR: Absolut Vodka, Bombay, Sapphire Gin, Bacardi Superior Rum, Jack Daniels Bourbon, Johnnie Walker Black Label Scotch, Jose Cuervo Gold Tequila, Crown Royal Whiskey

BEER: Coors Light, Bud Light, Fat Tire Amber Ale, Blue Moon Wheat Avery IPA, Angry Orchard, Heineken, Guinness, Stella Artois, Corona Extra, Newcastle Brown Ale

WINE: BV Century Cellars Cabernet Sauvignon & Chardonnay, Placido Pinot Grigio, Two Vines, Sauvignon Blanc, Canyon Road Pinot Noir, Banfi Centine Rose, J Roget Brut

HOURLY PRICING
1 Hour, 18 Per Person
2 Hour, 26 Per Person
3 hours, 33 Per Person
4 Hours, 38 Per Person

HOSTED PRICING
Liquor, 9
Wine, 9
Beer, 5/6

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